

Truffled Mashed Potatoes

Description:

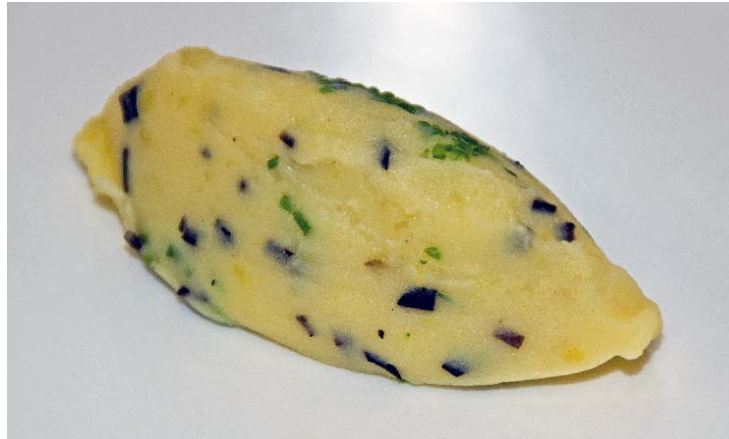
Serving Size: 12 KG

Categories: Vegetable Sides

Cost Per Kilo

\$ 6.51

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/4/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
10.000	kg	Potatoes	peeled, cubed	20-100000843
0.600	kg	Butter	cubed, cold	20-100001601
1.000	lt	Cream		20-100000581
1.000	lt	Milk		20-100000577
0.100	kg	Chives	chopped	20-100000882
0.100	kg	Parsley	finely chopped	20-100000839
2.000	ea	Truffles (One 7oz Jar)	chopped	20-100001211
0.050	lt	Truffle oil		20-100009154
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Put the potatoes on to cook in salted water. Boil until soft, approximately 20 minutes
- Drain the potatoes. Place back into a dry pan and steam dry on the stove.
- Pass through a ricer/moule
- Bring the cream, milk and butter to a boil and add to the potatoes.
- Add in the truffle oil, chopped truffles, chives and parsley.
- Check seasonings and season to taste with salt and pepper.